



~ Sample Menu Offering ~

Cocktail Reception

Guests will be greeted by Wait Staff offering Butlered Beverages of White Wine, Champagne & Sparkling Pellegrino with Lemon

Butlered Hors D'oeuvres

Presented on Silver Serving Trays

~ Mini Chicken Cordon Bleu ~

~ Savory Sage Sausage served in a Flaky Puff Pastry. Garnished with Cranberry-Orange Compote ~

~ Teriyaki Sauteed Beef Skewers ~

~ Baked Brie served in a Phyllo Cup garnished with a Vidalia Onion Raspberry Relish ~

~ Ahi Tuna Ceviche served on Sesame Toast with Fresh Dill ~

~ Grilled Asparagus wrapped with Danielle Prosciutto – Balsamic Vinaigrette ~

~ Bruschetta with Jersey Fresh Melange of Vegetables, Garlic Toast Point ~

International & Domestic Cheese Display

Elegant display of Stella Bleu, Bel Gioiso Gorgonzola, Italian Fontina, Double Cream French Brie, Monterey Jack, Wisconsin Goat Cheese & Smoked Gouda

Garnished with an array of Fresh Seasonal Berries & Hand-Sculptured Melons

Served with Lavosh, Assorted Breadsticks and Virgin Olive Oil Parmesan Herb Toasted Crostini

Dinner Service

~ Salad Course ~

Seasonal Spring Medley of Mixed Field Greens with Candied Walnuts and Dried Cranberry's

Garnished with Ribbons of Shaved Parmesan Cheese

White Balsamic Vinaigrette Dressing

~ Pasta Course ~

Orecchiette Pasta served with Sweet Italian Sausage, Sun Dried Tomatoes and Shitake Mushrooms

Garnished with Fresh Parsley & Reggiano Parmesan Crostini

~ Entrée Selection ~

Grilled Filet Mignon

Served with a Port Wine Demi Glace Reduction and Topped with a Garlic Blue Cheese Butter

Or

Sauteed Double Breast of Chicken Danielle

Served with Prosciutto in a Brown Sherry & Shallot Reduction

Entrees accompanied with a Melange of Fresh Seasonal Vegetable Sautee and Roasted Yukon Gold Potato Seasoned with Sea Salt and Fresh Herbs

~ Dessert Service ~

Local Homemade Wedding Cake Selection  
Provided by Café Pierrot

Freshly Brewed Regular & Decaffeinated Coffee  
Gourmet Tea Selection

~ Table Presentation to Include ~

Assorted Petits Fours, Mini Italian Pastries & French Lace Cookies

Included in the Menu Proposal is a Five Hour Open Premium Bar  
Champagne Toast Service

